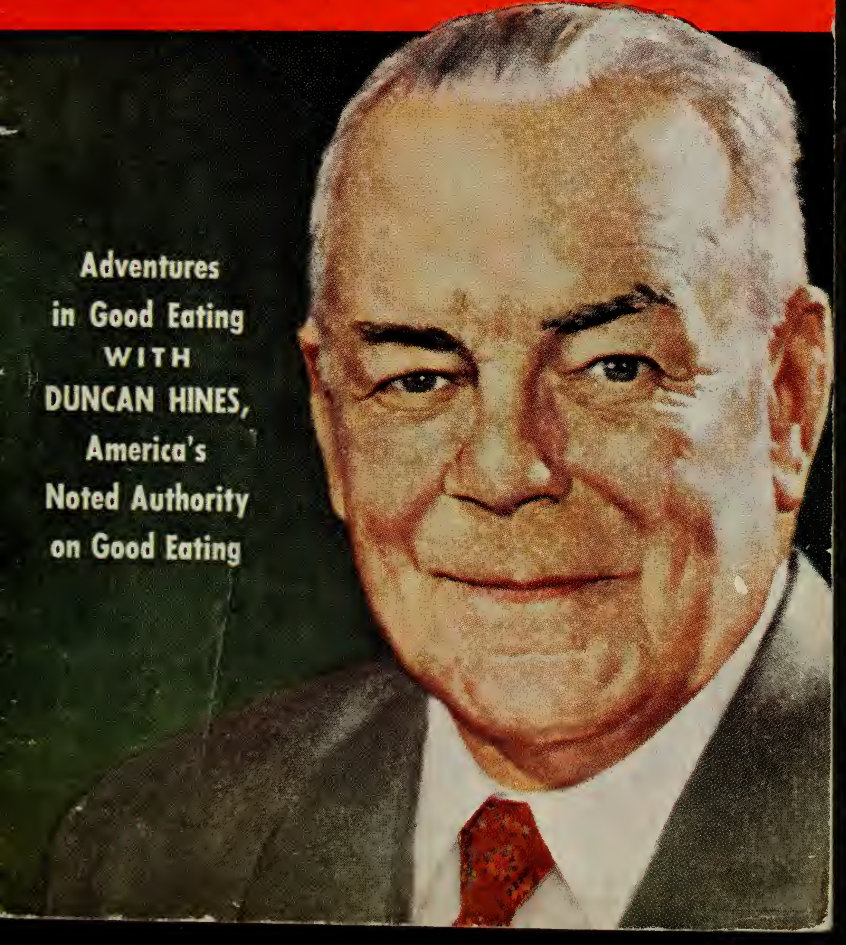
25¢

Duncan Hines

FAVORITE RECIPES



Adventures in Good Eating WITH DUNCAN HINES, America's Noted Authority on Good Eating

Duncan Hines

Best Sellers for Travelers

"Adventures in Good Eating," "Lodging for a Night" and "Vacation Guide" are the result of years of traveling and research by Duncan Hines in his quest for true hospitality and good living along the highways of America. Completely revised editions are published each year to keep them abreast of changing conditions.

Those who travel either for business or for pleasure will find the enjoyment of their trips greatly enhanced if they carry with them the latest editions of these incomparable guides.

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SOME

Distinctive Recipes

PERSONALLY SELECTED BY

Duncan Hines

From the Duncan Hines Private Collection and from His Book

● Adventures in Good Cooking and The Art of Carving in the Home ●

EDITED BY QUALITY CONTROL DIVISION
OF HINES-PARK FOODS, INC., ITHACA, N. Y.

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Measures and Weights

EQUIVALENT MEASURES AND WEIGHTS

A few grains	=	less than ⅛	teaspoon
1 dash	=	⅛	teaspoon
3 teaspoons	=	1	tablespoon
2 tablespoons	=	1	oz. liquid or fat
4 tablespoons	=	¼	cup
16 tablespoons	=	1	cup
½ cup	=	1	gill
4 gills	=	1	pint
1 cup	=	8	oz. or ½ lb. liquid or fat
16 ounces	=	1	lb.
2 cups	=	1	pint
1 pint	=	1	lb. liquid or fat
4 cups	=	1	quart
2 pints	=	1	quart
4 quarts	=	1	gallon
8 quarts	=	1	peck
4 pecks	=	1	bushel
1 pony	=	⅓	oz.
1 jigger	=	1½	oz.
1 wine glass	=	4 oz. = 8	tablespoons = ½ cup

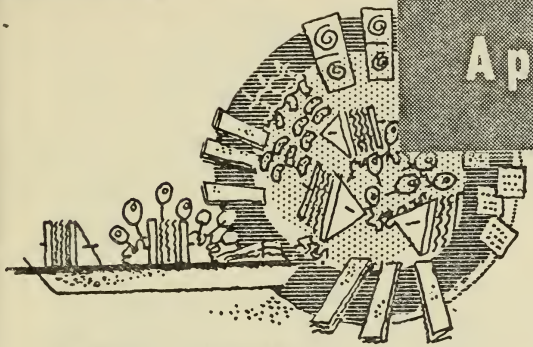
(This is a claret glass most commonly used in the average home)

All measurements specified in this book are *level.*
Only in that way can accuracy be assured.

Table silverware spoons do not correspond accurately with the capacity of measuring spoons.

MEASURES OF CANNED FOOD CONTAINERS

Can Size	*Approximate Cups Full*	*Can Size*	*Approximate Cups Full*
8 ounce tall	1	No. 2	2⅓
No. 1 (Picnic)	1¼	No. 2 tall	3
No. 300	1⅔	No. 2½	3½
No. 1 tall (Western)	2	No. 3 tall	5¾
No. 303	2	No. 10	13
No. 303 tall	2½		



Appetizers

1. Golden Grapefruit

INGREDIENTS

½ grapefruit
1 tablespoon brown sugar
1 tablespoon sherry

DIRECTIONS (Serves 1)

Core grapefruit and fill center with sugar and wine. Heat in 350° F. oven until sugar is melted.

Old Spinning Wheel Tea Room, Hinsdale, Illinois

2. Popped Wild Rice

(Serve with cocktails before dinner)

INGREDIENTS

Wild rice must be of top quality, new crop

DIRECTIONS

Do not wash rice. Drop small amount into fine screen colander. Lower into hot fat 375° for a second or two or until rice is popped. Spread on absorbent paper, pepper and salt to taste.

Lowell Inn, Stillwater, Minnesota

3. Cheese Johnnies

INGREDIENTS

Thick bread slices
Melted butter
Grated Parmesan cheese

DIRECTIONS

Remove crusts from bread slices and cut into fingers. Dip into melted butter and cover completely with Parmesan cheese. Toast brown on both sides and serve hot with salads or as appetizers.

Vera Kirkpatrick, San Mateo, California

4. Cheese Spread

INGREDIENTS	DIRECTIONS
¼ lb. Roquefort cheese ½ lb. sharp American cheese	Crumble into small pieces.
¼ lb. Camembert or Liederkranz	Remove rind and add soft portion to other cheeses.
½ cup heavy cream Dash of cayenne	Stir cream into cheeses, add the cayenne. Cook the mixture over a slow flame, stirring constantly, until all cheese is melted. Strain into jars, seal, and cool in refrigerator. Spread on crackers or use to stuff celery.

Mrs. Duncan Hines, Bowling Green, Kentucky

5. Onion Cake

INGREDIENTS	DIRECTIONS (Serves 6)
Pastry: 1 cup flour ½ cup butter pinch sugar pinch salt 2 tablespoons sweet milk	Mix all ingredients gently as you would regular pie pastry. Place in refrigerator until the dough handles easily. Roll out dough about 3/16 inch thick, put in 8-inch pie tin with straight sides, bake in preheated oven 350° until almost done—about 10 minutes.
Filling: 6 strips bacon	Dice fine and fry until crisp. Remove from fat.
4 large onions	Dice fine and fry in bacon fat gently until done but not brown. Drain off fat.
2 whole eggs 1 egg yolk ¾ cup sour cream 1 teaspoon chopped chives salt and pepper to taste	Beat together eggs and egg yolk. Add to cooked onions with other ingredients and crisp bacon. Mix well and pour into precooked pastry.
¼ teaspoon caraway seeds	Sprinkle on top of filling. Bake in a preheated oven 350-375° for 12-15 minutes. Serve immediately as appetizer.

Bismarck Hotel, Chicago, Illinois

Salads

6. Gingerale Aspic Salad

INGREDIENTS	DIRECTIONS (Serves 6)
1 tablespoon gelatin 2 tablespoons cold water ¼ cup heated gingerale	Soak gelatin in cold water and dissolve in gingerale.
¼ cup lemon juice 1½ cups gingerale	Stir into above, and put in refrigerator to set.
½ cup seedless grapes ¼ cup celery, chopped ½ cup crushed pineapple ½ cup chopped preserved ginger	When gelatin begins to set, add these ingredients and put back in refrigerator to set. Serve on lettuce with mayonnaise to which whipped cream has been added.

The Carr House, Wolfeboro, New Hampshire

7. "My Salad" (Called this by Edgar Guest)

INGREDIENTS	DIRECTIONS (Serves 6)
2 heads lettuce (large) 1 head chicory or romaine	Pull lettuce apart in small pieces and cut chicory very fine.
6 oz. julienned chicken or turkey 4 oz. Roquefort cheese crumbled ½ teaspoon celery salt 1 cup Thousand Island dressing 2 tablespoons Tarragon vinegar	Mix all these ingredients with the lettuce and chicory and serve in 6 bowls on inner leaves of lettuce.
6 hard boiled eggs	Garnish top of each salad with 4 quarters of egg. Serve at once.

Wrigley Building Restaurant, Chicago, Illinois

8. Blushing Pear Salad

INGREDIENTS	DIRECTIONS (Serves 6)
12 canned pear halves ½ lb. cinnamon candy drops	Heat juice from pears to boiling point. Add cinnamon candy. When dissolved, pour the syrup over the pears and let stand until the pears are a bright red. Take pears out of syrup and drain.
6 ounces cream cheese 4 tablespoons cream	Blend together to a creamy consistency.
6 lettuce cups 6 sprigs water cress	Place 2 pear halves in each lettuce cup and fill with creamed cheese. Garnish with sprigs of water cress.

Hotel Roanoke, Roanoke, Virginia

9. Molded Cucumber Salad

INGREDIENTS	DIRECTIONS (Serves 6 to 8)
1 box lime gelatin 1½ cups boiling water	Pour water over gelatin and let stand until beginning to set.
1 cup ground cucumber ½ cup mayonnaise 1 tablespoon grated onion salt and red pepper to taste	Add to above and mix well. Pour into individual salad molds and let stand until set. Serve on lettuce with mayonnaise. More or less onion juice may be used depending upon your taste.

Elizabeth Parker's Restaurant, Richmond, Indiana

10. Mayonnaise

INGREDIENTS	DIRECTIONS
1 whole egg 1 teaspoon salt ½ teaspoon freshly ground black pepper 1 teaspoon sugar 1 teaspoon dry mustard 2 tablespoons white wine vinegar 1 pint olive oil	Put all ingredients except the olive oil in the bowl of electric mixer. Beat at high speed for 1 minute or until they are thoroughly blended. Start pouring in the oil, allowing only a very little bit to go in at a time. Continue pouring a small amount of oil and beating at high speed until all of the oil has been beaten into egg mixture. Store in covered container in refrigerator.

Mrs. Duncan Hines, Bowling Green, Kentucky

11. Jellied Cherry Sherry Salad

INGREDIENTS	DIRECTIONS (Serves 20)
1 cup cherry gelatin	Dissolve gelatin in water.
1½ cups boiling water	
2 cups juice from canned cherries	Add to gelatin and stir.
½ cup sherry wine	
3 Bing black cherries	Place these ingredients in each individual
3 Royal Anne cherries	mold and fill with liquid.
3 pecan halves	Put in refrigerator to set.

Devon Gables Tea Room, Bloomfield Hills, Detroit, Michigan

12. Finnish Salad

INGREDIENTS	DIRECTIONS (Serves 4)
1 cup left-over meat or ham	Cut in match-stick thick strips.
½ cup raw apple	
½ cup cooked carrots	
1 cup cooked peas	Mix with the above.
2 tablespoons mayonnaise	Mix all together and pour over meat mixture.
½ cup whipping cream	
1 teaspoon prepared mustard	
½ lemon (juice) or sweet pickle (juice)	Shape on a salad bowl and serve.
1 tablespoon chili sauce	

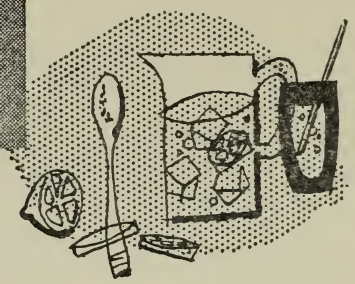
Mrs. Kuusamo, New York City, New York

13. Lettuce—Smothered

INGREDIENTS	DIRECTIONS (Serves 6)
1 head lettuce	Procure lettuce before it heads. Chop fine.
3 young onion heads and tops—chopped fine	Mix with the lettuce.
1 teaspoon sugar	
salt to taste	
2 tablespoons vinegar	Pour over the ingredients.
5 slices of bacon—cut in strips	Fry crisply and put over lettuce and pour hot drippings over all. Toss and serve immediately.

Nu-Wray Hotel, Burnsville, North Carolina

Beverages



14. Fresh Rhubarb Juice

INGREDIENTS	DIRECTIONS
2½ lbs. fresh rhubarb 2 quarts of water	Cut rhubarb in 1-inch pieces and stew until soft. Strain and sieve.
1½ lbs. sugar 3 lemons, juice	Add to above. Chill and serve. Amount of lemon juice may be increased or decreased according to taste.

Grace E. Smith's Restaurant, Toledo, Ohio

15. Spiced Tomato Juice

INGREDIENTS	DIRECTIONS (Serves 5 or 6)
2½ cups (No. 2 can) canned tomato juice ½ cup sugar ¼ teaspoon cinnamon a pinch of nutmeg 8 whole cloves	Simmer together for fifteen minutes. Strain and chill.
¼ cup lemon juice 1 cup cold water	Add just before serving.

The Carr House, Wolfeboro, New Hampshire

16. Spiced Iced Coffee

INGREDIENTS	DIRECTIONS (Serves 6)
Make coffee as usual only a little stronger	Strain and cool.
1 stick cinnamon 2 whole cloves 6 teaspoons sugar cream to taste	Add cinnamon, cloves, sugar, and cream. Strain while filling glasses.
½ cup whipping cream —whipped	Serve with a lot of cracked ice and top with dab of whipped cream.

Crestmont Hotel, Eagles Mere, Pennsylvania

17. Tea Made in the Sun for Iced Tea

Try making your tea in the sun. Put tea in a glass container, fill with cold water, cover and set in sun several hours. When ready, add ice cubes etc. I think you will enjoy the subtle flavor of tea made this way.

Duncan Hines, Bowling Green, Kentucky

18. Apricot Rickey

INGREDIENTS	DIRECTIONS	(1 drink)
½ lime—juice 2 oz. apricot syrup.	Add ice and seltzer water.	

Conrad Hilton Hotel, Chicago, Illinois

19. Grenadine Rickey

INGREDIENTS	DIRECTIONS	(1 drink)
½ lime--juice 2 oz. Grenadine syrup	Add ice and seltzer water.	

Conrad Hilton Hotel, Chicago, Illinois

20. Fruit Punch

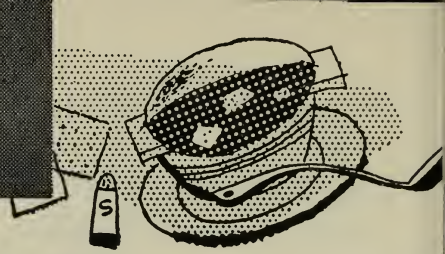
INGREDIENTS	DIRECTIONS	(1 gallon)
1 quart lemon juice 1½ pints orange juice 1 pint pineapple juice 1 pint white grape juice grenadine to taste fruits in season	Mix all together and add a little seltzer water.	

Conrad Hilton Hotel, Chicago, Illinois

Never boil coffee after it has been made

Don't you dare boil tea.

Soups



21. Creme St. Germaine Pea Soup

(This is my favorite cream soup)

INGREDIENTS	DIRECTIONS (Serves 6)
3 cups fresh peas shelled 1½ cups water	Cook peas in double boiler and force through sieve. Or you may use 3 cups of frozen peas, or one No. 2 can of peas. (No extra water needed with canned peas.)
3 cups cream salt and pepper to taste	Put cream in pot and when hot, add puree of peas seasoning. Cook 5 minutes, stirring vigorously.
3 egg yolks, beaten	Whip into the above. Remove from fire.
¼ cup butter	Add butter and mash in with a fork and fold in until melted.

Cameo Restaurant, Chicago, Illinois

22. Maine Clam Chowder

INGREDIENTS	DIRECTIONS (Serves 6)
¼ lb. salt pork	Dice and saute until it will float.
2 onions, medium size	Chop and add to salt pork after sauteing and continue cooking 5 minutes.
1½ qts. fresh clam broth	Add to above, straining salt pork and onions if desired.
2 medium potatoes	Cube potatoes, add to above, cook 20 minutes.
1 pt. fresh clams	Chop clams in half, add to above, cook 5 minutes.
½ pint milk ½ pint cream	Add to above, bring to boil.
⅓ cup butter salt and pepper	Last add butter, then salt and pepper to taste.

The LaFayette, Portland Maine, George M. Miller, Chef

23. Cream of Tomato Soup

INGREDIENTS	DIRECTIONS (Serves 2)
1 cup very rich cream sauce	Cream sauce should be very rich; the richer, the better.
1 cup fresh tomatoes 1 tablespoon onion juice 1 bay leaf pinch soda salt and pepper to taste whipped cream	Peel and quarter fresh ripe tomatoes. Add bay leaf and onion juice. Cook for about ten minutes slowly. Add tiny pinch of soda just as you are taking off the fire. Combine tomatoes and cream sauce, season to taste. Top each serving with a tablespoon of whipped cream.

Lowell Inn, Stillwater, Minnesota

24. Cream of Spinach Soup

INGREDIENTS	DIRECTIONS (Serves 6)
½ pint cream 1 pint milk	Heat together in double boiler.
⅓ cup butter 2 tablespoons flour salt and pepper to taste	Melt butter, stir in flour, salt and pepper until smooth. Add hot milk to this gradually and cook gently about 8 minutes.
1 pkg. frozen spinach 1 small onion	Let spinach thaw out and run through food chopper with the onion. Add to above and cook about 5 minutes stirring constantly.

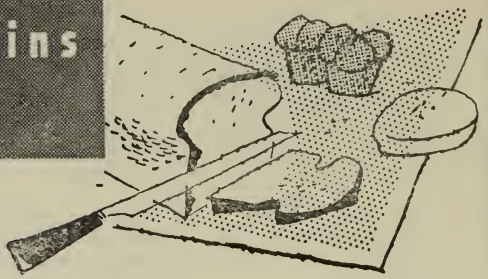
Pendarvis House, Mineral Point, Wisconsin

25. Split Pea Soup

INGREDIENTS	DIRECTIONS (Serves 6)
2 quarts water 2 cups split peas, green 4 stalks celery 2 carrots 1 onion ¼ teaspoon thyme 1 pinch cayenne pepper 1 bay leaf salt and pepper to taste	Put all ingredients in soup pot, bring to boil and let cook for 20 minutes at high heat. Reduce heat and simmer until peas are soft. Strain through sieve. If too thick, add boiling water.

Andersen's Valley Inn, Buellton, California

Bread, Muffins and Rolls



26. Corn Muffins

INGREDIENTS	DIRECTIONS (Makes 14 to 16 muffins)
2 cups white corn meal 1 teaspoon salt	Sift together.
2 cups boiling water	Pour over corn meal and mix together.
1 cup cold milk	Pour immediately after addition of boiling water to prevent corn meal from lumping.
2 eggs	Add to mixture and beat well.
4 teaspoons baking powder 1 tablespoon melted butter	Add to mixture. Pour into greased and floured individual glass molds and bake in 475° to 500° F. oven for 30 minutes.

McDonald Tea Room, Gallatin, Missouri

27. Cornbread

INGREDIENTS	DIRECTIONS (Serves 6)
2 cups corn meal	Sift. (I prefer medium coarse ground.)
3 teaspoons baking powder 2 teaspoons salt	Mix with the above.
1 whole egg	Beat egg well.
2 cups sweet milk 3 tablespoons melted shortening	Add to the above in this order. Do not let batter be too stiff. It must be smooth. Put in pan greased with bacon drippings. Do not fill pan too deep with batter. Place in preheated oven and bake at 425° until done.

Mrs. Duncan Hines, Bowling Green, Kentucky

South of the Mason-Dixon line, don't you dare put sugar in cornbread or the night riders may meet up with you some dark night.

28. Apple Nut Loaf

INGREDIENTS	DIRECTIONS (1 large loaf)
½ cup vegetable shortening ¾ cup sugar	Cream together.
2 eggs	Slowly add to above while beating.
¼ cup water 1¾ cups all-purpose flour 1¼ teaspoon ground cinnamon 1½ teaspoon baking powder 1 teaspoon soda ¾ teaspoon salt	Take out enough flour to dredge the nuts. Mix and sift remaining flour with dry ingredients. Add with water to above mixture while beating at medium speed.
1 cup ground apple and peel	When well blended remove from mixer and stir in apple and nuts.
⅓ cup chopped nuts	Use well greased loaf pan about 11" x 4½" x 2½" deep. Bake 1 hour at 350°.

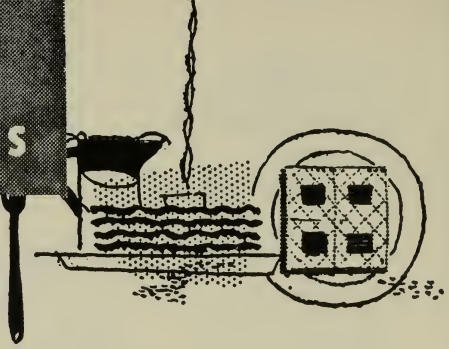
Damon's, Cleveland, Ohio

29. Butter Horn Rolls

INGREDIENTS	DIRECTIONS (Serves 6)
¾ cup butter ½ cup sugar	Cream together.
4 cups flour 1½ teaspoons salt	Sift and add to above.
1 cake yeast 1 cup scalded milk	Mix together and add to mixture.
3 eggs, beaten	Stir into mixture. Let rise until light. Put the dough on a towel, fold over and knead. Cover top of dough with butter and cover with wax paper. Set in refrigerator overnight. Roll out the size of large pie and cut in 6 or 8 pieces. Grease top with butter, then roll. Let get very light and bake in 425° F. oven for 15 minutes. The sponge will keep 3 to 5 days in the refrigerator.

Duncan Hines, Bowling Green, Kentucky

Pancakes and Waffles



30. Buckwheat Cakes

INGREDIENTS	DIRECTIONS
2 cups buckwheat ¾ cup flour 1 teaspoon salt 2 cups buttermilk	Mix to a batter and let stand overnight.
1 teaspoon soda 2 tablespoons warm water	Dissolve soda in water and when ready to fry cakes, add to batter. Add enough buttermilk so that batter will pour off spoon onto hot griddle.
	Use piece of salt pork to grease griddle. Bake cakes and serve with maple syrup.

Marshlands Inn, Sackville, N.B., Canada

31. Corn Pancakes

INGREDIENTS	DIRECTIONS
2 eggs—well beaten 1 cup milk	Mix together.
¼ cup sugar 2 teaspoons baking powder 1 cup flour 1 teaspoon salt	Sift together and add to the above.
1 cup corn (fresh or canned)	Add to mixture.
⅓ cup shortening—melted	Add to mixture and stir well. Bake on hot griddle and serve at once.

Sundal Guest House, West Lebanon, Maine

32. Potato Pancakes

INGREDIENTS	DIRECTIONS
4 large potatoes—grated	Mix all ingredients thoroughly.
2 eggs—beaten	
1 tablespoon flour	Bake on a hot griddle. Bacon greased griddle is the best.
1 onion—grated (optional)	
salt and pepper to taste	

Viola A. Brehmer, Elmwood, Fond du Lac, Wisconsin

33. Corn Meal Pancakes

INGREDIENTS	DIRECTIONS
⅓ cup flour	Mix dry ingredients thoroughly.
¾ cup yellow corn meal	
¼ cup sugar	
1 teaspoon soda	
½ teaspoon baking powder	
1 egg—well beaten	Combine and mix with above. Bake on lightly greased hot griddle.
2 cups buttermilk	
¼ cup melted butter	

For thinner cakes, use less corn meal.

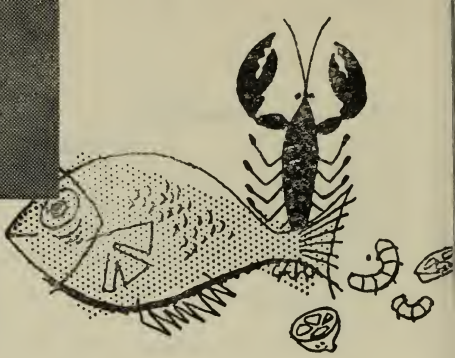
Blosser's Restaurant, Logan, Ohio

34. Waffles

INGREDIENTS	DIRECTIONS
2 egg yolks	Stir to a smooth batter.
1 cup milk	
1½ cups cake flour, sifted	
2 teaspoons sugar	
1 teaspoon salt	
¼ cup butter, melted	
2 egg whites, beaten stiff	Fold in eggs and baking powder.
3 teaspoons baking powder	

The House by the Road, Ashburn, Georgia

Fish and Sea Foods



35. Fish Balls

INGREDIENTS	DIRECTIONS
1 cup codfish	Use a dry, boneless brand and let soak overnight in cold water. Drain and cover with fresh water and let boil about 10 minutes. Then pull apart.
2 cups mashed potatoes	Mix with fish.
2 egg yolks 3 tablespoons butter ¼ teaspoon pepper	Add to mixture and stir well. Drop from a spoon into hot fat 375° and fry until brown.

Mrs. Kenneth Campbell, Salem, New Jersey

36. Baked Scallops

INGREDIENTS	DIRECTIONS (Serves 4)
1 pint of cape scallops 1 pint white wine	Boil scallops in wine until tender and cut in quarters.
6 fresh mushrooms 2 tablespoons butter 2 or three finely chopped shallots 1 tablespoon finely chopped parsely salt and pepper 1 tablespoon flour 1 cup liquid in which scallops were cooked 6 tablespoons cream	Slice mushrooms and saute them in butter with shallots and parsley, and seasonings. Cook very lightly and then blend in flour. To this add very slowly, stirring constantly, the liquid in which the scallops were cooked and the cream. When well blended, add scallops, put in shells, sprinkle with bread crumbs, dot with butter and place under broiler, 400-425° until golden brown.

Hotel Sam Peck, Little Rock, Arkansas

37. Frying Oysters

Select large ones and they must be fresh. The old fellows will not hold together. Lay on a soft cloth, sprinkle with seasoned corn meal, do not handle more than necessary.

38. Scalloped Oysters

INGREDIENTS	DIRECTIONS	(Serves 4)
1 pint oysters	Drain off juice.	
3 cups bread crumbs **¾ cup melted butter** **salt and pepper**	Remove crusts from slices of bread and grate coarsely. Allow to dry out slightly. In a buttered casserole place 1 cup bread crumbs. Then a layer of ½ the oysters, ¼ cup butter, salt and pepper. Next a layer of 1 cup bread crumbs, the remainder of the oysters, ¼ cup melted butter, salt and pepper. Next layer 1 cup bread crumbs, ¼ cup butter and salt and pepper. When you have finished you should have three layers of crumbs, two of oysters. Bake in preheated oven at 425° for 15-20 minutes.	

Mrs. Roy Morningstar, Bowling Green, Kentucky

39. Lobster a la Newburg

INGREDIENTS	DIRECTIONS	(Serves 6)
6 tablespoons butter	Melt in double boiler.	
3 cups fresh cooked lobster, diced	Add to butter and cook directly over low fire for 3 minutes.	
2 tablespoons sherry **1 dash paprika** **1 dash nutmeg**	Add to the above and put over hot water.	
6 egg yolks, beaten **1½ cups cream**	Blend eggs and cream and add to mixture, gradually. Stir until smooth and thick.	

Jordan Pond House, Seal Harbor, Maine

40. Baked Clams au Gratin

INGREDIENTS	DIRECTIONS (Serves 6 to 8)
2 cups minced clams—drained 2 eggs ½ cup grated cheese 1 teaspoon salt ½ teaspoon white pepper	Mix all these ingredients together. Set aside until needed. Save clam juice.
¼ lb. butter 3 strips diced bacon ⅓ cup mixed chopped celery, green pepper and onion	Braise in a pan, but do not brown.
3 tablespoons flour 1 pint hot milk and clam juice, mixed	Add the flour and cook well. Gradually add the milk and clam juice and let cook until thick. Stir in the first mixture and

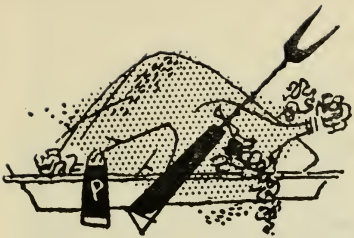
place in buttered dish, sprinkle with grated cheese, melted butter and dust with paprika and bake in 350° F. oven for 10 to 15 minutes.

Plessas Tavern, Pismo Beach, California

41. Deviled Crab

INGREDIENTS	DIRECTIONS (Serves 6)
1 tablespoon butter 2 tablespoons flour ⅔ cup white stock or milk 2 egg yolks, beaten salt and pepper to taste	Make a cream sauce. Chill for 2 hours.
1 cup flaked crab meat 1 cup chopped mushrooms 2 tablespoons sherry wine 1 teaspoon chopped parsely salt and pepper to taste	Blend together and mix into sauce.
6 crab shells (or ramekins)	Fill shells with mixture.
5 tablespoons bread crumbs	Mix together and sprinkle over top.
4 tablespoons melted butter	Bake in 400° F. oven for 10 to 12 minutes.

Tarpon Inn, Port Aransas, Texas



Poultry

42. Sliced Turkey, John Paffrath

INGREDIENTS	DIRECTIONS
1 cluster boiled broccoli	Place in oblong casserole that has been well buttered.
1 tablespoon melted butter 1 tablespoon grated cheese 3 tablespoons sherry wine	Sprinkle over broccoli.
4 slices cooked white meat of turkey	Arrange over the broccoli.
1 tablespoon grated cheese 3 tablespoons sherry wine	Sprinkle over the turkey.
1 cup cream sauce 2 egg yolks salt and pepper to taste	Beat these ingredients together.
1 tablespoon whipped cream	Fold into sauce, and pour over the turkey so it is completely covered.
1 tablespoon grated cheese 2 tablespoons sherry wine	Put over the top and bake in 350° F. oven for 12 minutes until a golden brown and slightly souffled.

Divan Parisien, New York City

43. Pheasant

INGREDIENTS	DIRECTIONS (Serves 2)
1 pheasant 3 tablespoons butter 1 pint thick cream 3 tablespoons sherry salt and pepper to taste wild rice	Disjoint pheasant, discarding back and wings. Season with salt and pepper and brown lightly in butter in saucepan. Place pheasant in pressure cooker with ⅛ cup water and cook at 15 lbs. pressure for 15 minutes or until tender. Remove from pressure cooker to saucepan, cover with cream, add sherry and let simmer until cream is thick. Serve with wild rice.

Mrs. Duncan Hines, Bowling Green, Kentucky

44. Fried Chicken

INGREDIENTS	DIRECTIONS (Serves 4)
2½ lb. chicken	Wash, dry and disjoint. Roll lightly in flour seasoned with salt and pepper.
1 egg ¾ cup milk flour corn meal	Beat the egg into the milk. Dip floured chicken into egg wash, and then dip into white corn meal.
Ham fat, or bacon fat	Fry chicken, browning on all sides. Fat should be about ½-inch deep in skillet. Do not use too large a skillet, but one just the right size to get all the chicken in by crowding a bit. In the meantime you should have simmering the wings and bony pieces to make a stock. Pour one-fourth of the stock over browned chicken and cover for two or three minutes. Take off the top and pour off all the liquid. Put the chicken in the oven and let crisp again. Use stock in making gravy.

Duncan Hines, Bowling Green, Kentucky

45. Chicken Fricassee

INGREDIENTS	DIRECTIONS (Serves 6)
1 5 lb. chicken 1 quart boiling water 1 onion 4 stalks or stems of celery	Put in large kettle, cover and bring to a boil, then simmer gently for 30 minutes.
2 teaspoons salt 6 or 7 carrots	Add to above and continue simmering for about 2 hours. Remove fowl and carrots, keep hot. Strain stock, remove all fat and measure stock. There should be 2 or 3 cups. (Should be 2 tablespoons of each for each cup of broth.) Blend these ingredients over a low flame, add the stock and stir until thick and smooth. Add more seasoning, if necessary.
4 to 6 tablespoons chicken fat 4 to 6 tablespoons flour	
2 cups cooked rice	Remove skin from fowl and take meat off the bones. Arrange pieces in center of platter, place carrots around chicken and outside of that place a ring of rice. Pour a little gravy over the chicken and carrots and serve the rest in a gravy boat.

Waldorf-Astoria Hotel, New York, New York

46. Roast Turkey a la Hines

Wash drawn turkey inside and out carefully so as not to break the skin. Dry and place breast down on a rack in roaster (I use a V-shaped wire rack.) Place in 250° F. pre-heated oven. I have found that the turkey does not need salt and pepper or other seasonings. Its own natural flavor is sufficient. The reason for not putting salt on the turkey before cooking is because salt makes the skin porous and allows the natural juices to run out and the turkey becomes dry.

Use no butter or shortening, no cover of any kind, and do not baste. Likewise do not put water in the roaster. The natural juices will drip down and get nice and brown for a tasty gravy. If you care to, you can place two stalks of celery, a quartered and peeled apple and a whole onion in the body cavity, but this is not necessary. Roast 25 to 30 minutes to the pound. Do not stick with fork or break skin in any way during roasting process as this will allow the juices to run out. An 18 lb. turkey will take between 6 and 7 hours to be thoroughly done. When it is about holf cooked, turn over and finish roasting, breast up. No stuffing in the turkey. That is to be baked on the side.

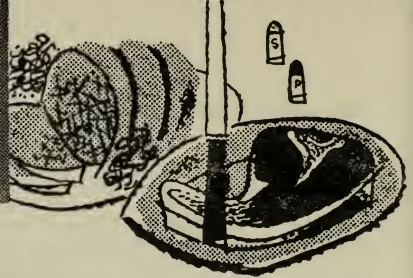
You can tell when the turkey is done by wiggling the leg. If it wiggles loosely, it is done—but be sure it wiggles loosely because almost nothing is worse than half done or underdone turkey.

While the turkey is roasting, take the giblets, the wing tips, the neck and place in sauce pan with about a quart of water. Put in some celery tops, leaves and all, or 2 stalks of celery, 1 medium-sized onion, a bay leaf and 1 teaspoon thyme, salt and whole black pepper to taste. Simmer until giblets are thoroughly done. Remove giblets all except wing tips, which are discarded. Strain stock and use in making gravy.

Gravy: If you can get ½ cup fat off the stock from roaster use it; if not, melt ½ cup butter in roaster, add ½ cup flour and stir until well blended. Remove from the stove and stir in 4 cups turkey stock. Put back on stove and stir over heat until gravy boils. While stirring, scrape the pan with the edge of the spoon so that the browned meat extract which had adhered to the pan will be mixed with the gravy, adding flavor and color. Taste and season with salt and pepper if necessary. Chop giblets and add to the gravy.

Mrs. Duncan Hines, Bowling Green, Kentucky

Meats



47. Baked Slice of Ham

INGREDIENTS	DIRECTIONS (Serves 4)
1 slice of ham an inch or more thick	Cut off the fat and put fat through a grinder. Spread it over the slice of ham.
2 tablespoons brown sugar 1 teaspoon dry mustard	Sprinkle over the top of the fat and place in pan about half covered with water. Bake in 350° oven for 1 hour or until tender.

Miss Katherine L. Little, Chicago, Illinois

48. Hickory Smoked Kentucky Ham

INGREDIENTS	DIRECTIONS
1 ham	Soak in enough cold water to cover the ham overnight. Use fresh water, when starting to cook. Scrub ham. Put a false bottom in the pan so the water can circulate around the ham, place skin side down in pan and cover with cold water.
6 medium onions 2 cups brown sugar 1 pint cider vinegar or cooking wine 2 bay leaves 24 whole cloves	Add to the ham, cover the boiler and let SIMMER—(DO NOT BOIL) 20 to 25 minutes to the pound. You will know the ham is done when the small bone at the hock end can be twisted out. When done, let the ham cool in this mixture, then remove the skin, cut off some of the fat, cube, and put in whole cloves (optional).
¾ cup brown sugar 1 cup bread crumbs 2 teaspoons dry mustard 1 teaspoon ground cloves	Mix together and pat on the ham while it is still moist. Bake in a hot oven (400° F.) until glazed or brown. To serve, slice thinner than commercial type of hams.

49. For Frying This Type of Ham

Cut slices thinner than commercial type of hams. Fry on each side and remove from pan. Let grease get very hot, add ¼ teaspoon sugar and about 4 tablespoons water. Put ham back in gravy, cover the pan and cook a few minutes. Should you desire the gravy to be redder than it is, add paprika.

Duncan Hines, Bowling Green, Kentucky

50. Swiss Steak

INGREDIENTS	DIRECTIONS (Serves 4)
2 lbs. round steak **2 teaspoons salt** **½ teaspoon black pepper** **flour**	Trim the edges of the steak and slit in a few places to prevent the edges of the steak from curling. Season one side with ½ of the salt and pepper and pound into the steak as much flour as it will take. Turn the steak over and repeat.
¼ cup shortening or bacon drippings	Put into a Dutch oven and let melt. Sear the steak quickly on both sides.
1 large onion **1 quart of tomatoes** **1 pint of water** **2 bay leaves** **¼ teaspoon marjoram**	Slice over the steak. Add the tomatoes and water. Add the bay leaves and marjoram. Cover tightly and simmer over a low flame for 2 hours or until steak is tender. If the gravy gets too thick, more water may be added.

Mrs. Duncan Hines, Bowling Green, Kentucky

51. Pot Roast

INGREDIENTS	DIRECTIONS (Serves 6 to 8)
1 quart of water **½ teaspoon mixed spices** **1 tablespoon salt** **1 tablespoon sugar** **1 stalk celery, diced** **2 onions, sliced** **1 teaspoon pepper** **½ teaspoon curry powder**	Mix all together.
4 lbs. beef, chuck or rump	Let stand in mixture for 24 hours. Remove and sear in 425° F. oven for 20 minutes. Pour the spiced liquid over the meat, cover and bake in 300° F. to 325° F. oven for 2 to 3 hours until tender. Remove meat.
2 tablespoons butter, melted **2 tablespoons flour**	Mix together and add to gravy. Cook until thick. Strain and pour over the meat. Serve with noodles or pineapple fritters.

Parry Lodge, Kanab, Utah

52. Veal Scaloppine a la Vanessi

INGREDIENTS — DIRECTIONS — (Serves 4)

3 lbs. veal
6 tablespoons butter
2 tablespoons olive oil

Cut veal in 2-inch squares and pound ¼ inch thick. Dip in flour and put in hot frying pans with olive oil and butter. Brown on both sides.

2 medium onions
1 lb. fresh mushrooms
2 cloves garlic minced
salt and freshly ground black pepper
pinch of rosemary
1 cup (8 oz.) of Marsala wine
pinch of parsley

Chop onions fine and slice mushrooms. Add to veal along with rosemary and salt and pepper to taste. Let all brown gently and then add wine and a pinch of chopped parsley. Let simmer for about 5 minutes and serve with decoration of peas and cottage fried potatoes.

(If Marsala wine is not available, try Brown Sherry.)

Vanessi's Restaurant, San Francisco, California

One of the distinctive features of veal is its tenderness. Even the less expensive cuts, such as a shoulder of veal, can be cooked as easily as the choice cuts.

53. Veal a la Dunton

INGREDIENTS — DIRECTIONS — (Serves 6 to 8)

2 lbs. veal, from leg

Brown veal over a hot fire using just a little fat in the pan. When brown, turn fire low, add water to cover, cook very slowly covered for about 1½ hours. Let cool and cut into cubes.

2 cups white sauce
1 4-oz. can mushrooms
2 tablespoons chopped pimiento or
2 tablespoons chopped green pepper
corn flakes

Add mushroom juice and any liquid from the meat to the white sauce. Green pepper or pimiento is optional. Put veal in buttered baking dish with mushrooms, pour sauce over it, cover with crushed corn flakes. Place in medium oven, 350°, and heat through.

Dunton's Cafeteria, Dallas, Texas

54. Individual Lamb Roast with Dressing

INGREDIENTS — DIRECTIONS — (Serves 6)

6 six-ounce slices of breast of lamb, after it has been boned and trimmed, about ¾ inch thick

Spread each slice of lamb with dressing, roll and fasten with a tooth pick.

DRESSING

¼ cup chopped onion
¼ cup chopped celery
2 fresh mushrooms—chopped
1 tablespoon butter

Saute for about 20 minutes.

⅓ cup soft diced bread
1 teaspoon salt
1 teaspoon poultry seasoning

Add to the above mixture. Spread on the slices of lamb.

1 cup chopped carrots and celery—cut fine
3 onions—chopped

Place in bottom of a roaster and lay the lamb rolls on top. Brown in 350° F. oven for 10 minutes. Turn the rolls and brown the other side.

2 cups of stock

Add to the browned rolls. Cover roaster, turn the oven down to 300° F. and bake for 1½ hours. Additional stock may be added if necessary.

Jane Davies, New York, New York

55. Lamb Roast

INGREDIENTS — DIRECTIONS

1 leg of lamb
salt and small amount of cayenne pepper—to taste

Rub lamb well with salt and cayenne pepper.

1½ cups tomato catsup
1 cup vinegar
1 clove garlic—minced
1 cup water

Pour over the roast, cover and bake in 350° F. oven for 1½ to 2 hours. Add water if needed to keep the gravy at the right consistency.

Thicken the gravy with flour before serving if desired.

Mrs. A. Scott Hines, Bowling Green, Kentucky

56. Sausage and Cabbage au Gratin

INGREDIENTS	DIRECTIONS (Serves 6)
1 small head of cabbage	Chop coarsely and cook in boiling water with salt, until tender. Season with salt and pepper.
½ lb. pork sausage in bulk	Fry out the sausage and drain off fat.
3 tablespoons sausage fat 3 tablespoons flour 1 cup milk 2 cups cabbage liquor	Put fat in saucepan, add flour, stirring until blended. Gradually add milk and cabbage liquor, stirring and cooking for about 5 minutes.
½ cup grated American cheese ½ cup cracker crumbs ½ teaspoon salt	Grease a casserole, place a layer of cooked cabbage, then one of sausage. Pour over white sauce, sprinkle with cheese then with cracker crumbs. Repeat this procedure until all the mixture is in the pan. Bake at 350° for 35 minutes until crumbs are golden brown.

The Baron Steuben Hotel, Corning, New York

57. Johnnie Mazotta

INGREDIENTS	DIRECTIONS (Serves 4)
1 6-oz. package broad noodles	Cook noodles in boiling water 12 minutes. Put in colander and let cold water run over them. Drain. Put into buttered baking dish.
¾ lb. pork shoulder, ground 2 cloves garlic, minced fine 1 onion, cut fine	Fry together until pork is done. Drain off the grease. Add to noodles.
1 can condensed tomato soup ½ lb. cheese, grated (hold out enough to sprinkle on top) 1 teaspoon sugar ½ cup water salt and pepper to taste	Mix all ingredients together in baking dish. Dot plentifully with butter and sprinkle top with cheese. Bake in 350° F. oven for about 30 minutes.

Mrs. Mathew Jackson, Chicago, Illinois

58. Tongue with Tomato Sauce

INGREDIENTS	DIRECTIONS (Serves 6 to 8)
1 fresh beef tongue	Boil slowly until tender, or about 3 hours. Peel and put into a baking dish.
1 No. 2 can tomatoes 1 white mild onion, sliced 1½ cups vinegar 1 cup of stock from the tongue ⅓ cup sugar ¼ cup butter ½ teaspoon cinnamon ⅛ teaspoon allspice ¼ teaspoon cloves 1 teaspoon salt	Mix these ingredients and pour over tongue. Bake in 300° F. oven for three hours.
	Serve with baked or mashed potatoes.

Pelican Cafe, Klamath Falls, Oregon

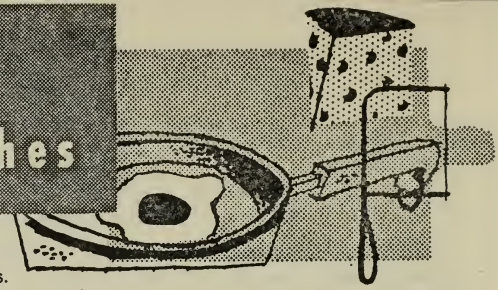
An intelligent, accommodating butcher is a prize jewel. If you can find one like this, don't hesitate to ask him questions for fear of showing your ignorance about meats. He has spent years learning about them and you will be surprised to find how much it pleases him when you ask his advice; and no doubt you'll get better meat, too.

59. Sweetbreads Supreme

INGREDIENTS	DIRECTIONS (Serves 6)
1 cup cooked sweetbreads	Clean, split, simmer 20 minutes.
3 eggs, slightly beaten	Mix with sweetbreads.
1⅓ cups cream salt and pepper to taste	Add to sweetbreads and place in buttered molds. Bake in pan of water in 350° F. oven for about 20 minutes, or until firm.
individual slices of tenderized ham, lightly browned	Serve on ham slices and cover with a cream sauce.
	CREAM SAUCE
2 tablespoons butter	Melt
2 tablespoons flour ¼ teaspoon salt a few grains of pepper	Blend into the butter, making a smooth paste.
⅓ cup minced pimiento 1 cup milk—scalded	Add slowly to the paste and stir until the sauce thickens. Boil 3 minutes.

The Farm Kitchen, Baraboo, Wisconsin

Eggs and Cheese Dishes



60. Fried Eggs

This is the way I cook eggs.

Take a sauce pan and into it put butter or bacon drippings so that when melted there will be about a quarter of an inch of fat in the bottom. Have the fat warm, but not hot. Break into the sauce pan as many eggs as it will hold, two, four, six, or whatever your requirements will be. When the eggs are in the pan, baste the yellows constantly with the warm fat until a film forms over them. The reason for the low heat is so that the whites will not become frizzled and tough before the yolks are done. When they are done, they look like poached eggs, and are they good! If you want to dress them up a bit, sprinkle a little paprika over them.

If you are fortunate enough to have real country ham steaks to fry, cook the pieces so that the fat will brown the bottom of the frying pan. If you want to, you can even put in extra bits of fat and let them frizzle to a crisp. This will aid in making your fat brown. Now, break your eggs into the skillet but be sure that it is not too hot. Cook for a few minutes until whites solidify underneath, and then turn them over with a spatula and let cook a few more minutes. Here, too, the fat should not be so hot as to frizzle the whites before the yolks are done. The result will be beautifully brown eggs, with a flavor that you will never forget.

Of course, if you do not have butter, bacon drippings, or fried ham fat, then you will have to make do with just any kind of fat, but they just won't be the same, I warn you.

Duncan Hines, Bowling Green, Kentucky

61. Scrambled Eggs and Mushrooms

INGREDIENTS	DIRECTIONS (Serves 1)
3 eggs for each person 3 teaspoons hard butter	Whip eggs and put in small pieces of butter.
3 strips of bacon	Cut n small pieces and fry crisp. Remove bacon and leave drippings in pan.
½ cup canned mushrooms drained	Cook mushrooms in bacon drippings with cover on pan for 5 minutes. Remove cover and brown.
2 teaspoons chopped onions or chives salt and pepper to taste	Mix with eggs and bacon and add to pan containing mushrooms. Stir while cooking. Do not cook too long, and serve at once.

Al Carder's Restaurant, Chicago, Illinois

62. Poached Eggs Belle Othero or Eggs Suzette

INGREDIENTS	DIRECTIONS (Serves 2)
2 baked potatoes	Make an oval incision about 3 inches long and scoop out about ½ the potato.
4 eggs salt and pepper to taste	Break two eggs in each potato and season.
4 tablespoons Hollandaise sauce 1 tablespoon grated Parmesan cheese	Blend together and pour over eggs and put potatoes in 325-350° F. oven for about 8 minutes.

Cameo Restaurant, Chicago, Illinois

Hard boiled eggs may be started in cold water but a good soft boiled egg is put in just as the water starts to boil and should be timed accurately, removed from the heat promptly and not allowed to remain in the hot water where it will continue to cook. A few tests will soon teach you how to get soft boiled eggs just right every time.

63. Welsh Rabbit

INGREDIENTS	DIRECTIONS (Serves 5 or 6)
1 tablespoon butter	Melt in double boiler.
1½ tablespoons flour ½ teaspoon cayenne ½ teaspoon salt	Mix dry ingredients together and add to melted butter. Stir.
2 lbs. sharp American cheese	Cut cheese up into small pieces and add gradually to above mixture until all cheese has been used and is beginning to melt.
1 cup milk (sweet)	Heat milk slightly and add to above, stirring in thoroughly.
2 eggs 1 tablespoon Worcestershire sauce	Beat eggs together and add the Worcestershire to the eggs. Gradually stir this mixture into the above, and cook until smooth. Serve on thin toast or crisp crackers.

The success of your rabbit, as a general rule, depends upon the quality of the cheese used. Poor quality cheese sometimes will make the rabbit stringy instead of smooth and creamy as it should be. Be sure to use a rich, well-aged cheese.

Mrs. Duncan Hines, Bowling Green, Kentucky

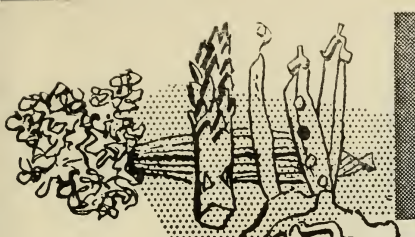
64. Cheese Souffle

INGREDIENTS	DIRECTIONS (Serves 6)
4 tablespoons butter—melted 4 tablespoons flour	Blend together.
1⅓ cups milk	Slowly add to the above. Cook until a creamy sauce.
1 cup cheese—cut fine ½ teaspoon salt ½ teaspoon baking powder ¼ teaspoon paprika ¼ teaspoon celery salt	Add to the mixture, and then remove from the stove.
4 egg yolks 1 tablespoon parsley—chopped 1 tablespoon pimento—chopped	Add to the mixture and beat 2 minutes. Add parsley and pimento after egg yolks are beaten in.
4 egg whites—beaten	Fold into mixture. Pour into buttered baking dish and bake in pan of hot water 50 minutes.

Mrs. Louie M. Weathers, Elkton, Kentucky

65. Cottage Cheese Luncheon

INGREDIENTS	DIRECTIONS
1½ lbs. cottage cheese 2 teaspoons salt dash pepper	Season cottage cheese with salt and pepper.
1 cup chopped radishes ½ cup finely chopped chives ¼ cup mayonnaise	Add remaining ingredients. (add a little mayonnaise if dry).
Lettuce Cups Tomato Slices Water Cress Cucumber Slices	Mound cheese in lettuce cups on serving plates. Sprinkle with paprika. Garnish with water cress and alternate wedges of tomato and cucumber slices.
Paprika	Serve with French Dressing.



Vegetables

66. Asparagus with White Wine Sauce

INGREDIENTS	DIRECTIONS (Serves 4)
1 No. 2 can asparagus spears (or 1 lb. fresh or frozen asparagus, cooked)	Heat, drain and reserve liquid.
1 tablespoon butter 1 tablespoon minced onion 1 egg yolk, beaten 1 tablespoon flour	Melt butter in top of double boiler. Remove from heat and stir in onion, egg yolk and flour, blending well.
½ cup milk ¼ cup liquid from asparagus	Add to above and cook over boiling water, stirring constantly, until smooth and thickened (About 5 minutes). Remove from heat.
¼ cup Madeira wine salt pepper	Stir into above and season to taste. Pour over hot asparagus. The blend of this sauce is so subtle an epicure will hesitate to name it.

Duncan Hines, Bowling Green, Kentucky

67. Baked Beans

INGREDIENTS	DIRECTIONS (Serves 4)
1 lb. dry small beans 5 dry white onions—sliced thin	Soak beans and sliced onion in cold water overnight. Pour off water and add fresh water to cover and boil slowly until the beans are done.
1 cup brown sugar 2 tablespoons dry mustard ¼ lb. bacon, cut in 2-inch pieces ½ bottle catsup	Place alternate layers of beans, onions, sugar, mustard, bacon, and catsup spread over all until the casserole is filled. Top generously with sugar and bake in 350° F. oven until a crusty brown. Reheating almost improves the flavor.

Mrs. Edmund H. Singmaster, Philadelphia, Pennsylvania

68. Spanish Beanpot

INGREDIENTS	DIRECTIONS (Serves 6)
2 No. 2 cans red kidney beans	Place in bean pot.
2 tablespoons bacon fat 1 clove garlic, minced ¼ teaspoon thyme ¼ teaspoon rosemary 1 small bay leaf ¼ teaspoon cloves 1 tablespoon dry mustard ¼ teaspoon black pepper 2 tablespoons wine vinegar ½ cup watermelon pickle juice or juice from pickled peaches 1 large onion, chopped 4 strips bacon	Mix all ingredients together and pour over beans. Mix thoroughly. Top with bacon strips, bake in 375° oven for 1 hour covered. Remove top, run under broiler flame until bacon is crisp.

Mrs. Duncan Hines, Bowling Green, Kentucky

69. Black-eye Peas

INGREDIENTS	DIRECTIONS (Serves 4)
2 strips bacon	Fry until crisp. Remove and drain.
1 cup chopped onion 1 cup chopped green pepper 1 cup chopped celery	Saute in bacon fat until tender but not brown.
1 No. 2 can tomatoes 1 tablespoon sugar 1 large bay leaf ⅛ teaspoon basil salt and freshly ground black pepper to taste	Add to above and stir well. Simmer for 5 minutes. Remove bay leaf.
1 pkg. frozen black-eye peas	Add to above without defrosting peas. Cook slowly for about 30 minutes or until liquid is cooked away.

From a friend in Atlanta, Georgia

70. Little Cabbages and Kings

INGREDIENTS	DIRECTIONS (Serves 6)
1 qt. Brussels sprouts	Clean sprouts and soak in cold water for a few minutes and drain. Have two pots of boiling water on stove, each containing a quart of water. In one put 1 teaspoon soda. To other add 1 teaspoon salt. Cook sprouts in soda water for 3 minutes uncovered. Drain and finish cooking in salt water uncovered. Drain and keep hot.
1 cup sweet milk 1 teaspoon butter 1 tablespoon flour ½ teaspoon salt 1 tablespoon lemon juice mace to taste ½ cup blanched almonds slit lengthwise	Scald milk. Melt butter and blend in flour. Add scalded milk, blend well and cook over low heat for 8 minutes. Beat smooth add salt, lemon juice, mace and almonds. Cover sprouts with sauce and serve hot.

The Spinning Wheel, Redding Ridge, Connecticut

71. Blushing Cauliflower

INGREDIENTS	DIRECTIONS (Serves 6)
1 large cauliflower 1 tablespoon salt	Place cauliflower upside down in cold water. Sprinkle with salt and let stand 30 minutes. Place in boiling water and cook until just tender. Time will vary from 10 to 20 minutes. Drain and place on platter and cover with tomato sauce
	TOMATO SAUCE
2 tablespoons butter 1 tablespoon minced onion	Melt butter and cook onion.
1 tablespoon curry powder 1 tablespoon cold water ¼ teaspoon salt	Blend and add to butter and onion.
1 cup tomato soup (condensed) few grains cayenne	Add to above mixture and let simmer slowly for 10 minutes.

Valley View Inn, Hot Springs, Virginia

72. Carrot Mold

INGREDIENTS	DIRECTIONS	(Serves 6 to 8)
3 bunches carrots	Cook and mash.	
½ cup cream ½ cup cracker crumbs 3 tablespoons butter 5 egg yolks, beaten salt to taste	Add to carrots.	
5 egg yolks, beaten	Fold into mixture. Place in buttered ring mold. Set pan in hot water for 30 minutes in 350° F. oven.	
peas, cooked mushrooms, sauteed cream sauce	Turn mold out on flat plate and fill center with peas, arranging a row of mushrooms around the outside of the ring. Cover peas with cream sauce.	

Mrs. C. H. Welch, Tucson, Arizona

73. Julienne Carrots

INGREDIENTS	DIRECTIONS	(Serves 3)
6 good-sized carrots, cooked with skins on	Cook until tender. Skin and slice in lengthwise strips. Put in baking dish.	
½ cup water 1 cup brown sugar 4 tablespoons butter	Cook until syrupy. Pour over carrots and bake in 350° F. oven for 20 minutes, until candied.	

Sunset Farm, Whitter, North Carolina

74. Corn Pudding

INGREDIENTS	DIRECTIONS	(Serves 6)
1 No. 2 can cream-style corn ½ teaspoon salt 1 teaspoon sugar 2 tablespoons butter	Stir all together	
2 eggs beaten well 1 cup milk	Mix together and stir into corn mixture. Pour into greased baking dish and bake in 300° oven for about 25 minutes or until done.	

Nu-Wray Hotel, Burnsville, North Carolina

75. Fried Corn

INGREDIENTS	DIRECTIONS (Serves 4 to 6)
8 ears tender corn	Cut close to outer edge, cutting twice around ear. Scrape the ear to remove all the milk.
8 strips bacon, chopped	Render to make ½ cup bacon and drippings. Have skillet very hot, add corn. Let the corn crust, but not burn. Stir constantly for five minutes, until thick.
1 cup of milk or cream salt and pepper to taste	Add to corn, cover and let simmer for 15 minutes or until thick.

Charlot C. Moore, Henderson, Kentucky

I do not add salt to boiling water or sweet milk in which I cook fresh sweet corn. Just a bit of sugar. When it comes off ready to eat, I add butter and salt but by all edicts from those who think they know, do not husk corn until ready to cook.

76. Scalloped Eggplant

INGREDIENTS	DIRECTIONS (Serves 6)
2 cups cooked eggplant	Peel eggplant, cube and boil in salted water until tender. Drain.
¼ cup white sauce ¼ cup grated cheese 1 teaspoon chopped onion ½ cup canned tomatoes buttered bread crumbs	Place layer of eggplant in bottom of buttered baking dish, then alternate layers with sauce, cheese, onion and tomatoes. Have the top layer of eggplant. Cover with buttered bread crumbs and bake in 350° F. oven for 20 to 30 minutes.

The Anna Maude, Oklahoma City, Oklahoma

77. Luncheon Tophats

INGREDIENTS	DIRECTIONS (Serves 6)
6 ½-inch slices of eggplant 1 cup cracker crumbs ½ cup cream	Peel the slices of eggplant. Dip in crumbs, then in cream, then in crumbs again. Fry in butter until golden brown. Place in baking dish.
6 slices mild raw onion 6 thick slices tomato 6 thin slices of cheddar cheese salt and pepper	On top of each slice of eggplant stack a slice of each of these ingredients in the order given. Bake in 350° preheated oven for 25 minutes. Serve at once.

Vera Kirkpatrick, San Mateo, California

78. Baked Acorn Squash

INGREDIENTS

Dark green squash

DIRECTIONS

Do not use yellow ones. Allow ½ squash per person. Cut squash in half and remove seeds. Place cut side down in ½ inch of water in flat pan. Bake 45 minutes in 350° oven or until tender. Turn cut side up and place 1 tablespoon of brown sugar hard sauce in center.

BROWN SUGAR HARD SAUCE

⅓ cup butter
⅔ cup brown sugar
1 tablespoon rum

Cream butter and add brown sugar. Add rum a drop at a time.

Plentywood Farm, Bensenville, Illinois

79. Squash en Casserole

INGREDIENTS

1 lb. summer squash
2 small onions
½ teaspoon salt
¼ teaspoon pepper
¼ teaspoon sugar

1 tablespoon butter
¼ cup heavy cream
3 tablespoons grated Parmesan cheese

DIRECTIONS (Serves 2)

Wash and slice squash with skin on. Chop onions. Place both in saucepan with seasoning, barely cover with cold water and bring to boil Cook until both onions and squash are tender. Remove from fire and drain well.

Mix butter and cream with squash, add more salt and pepper if desired. Place in buttered casserole, sprinkle top with grated cheese, place in preheated oven, 400° until brown.

Mrs. Duncan Hines, Bowling Green, Kentucky

80. Garden Peas Francaise

INGREDIENTS

½ head lettuce
4 or 5 small white onions, finely chopped
1 teaspoon sugar
¼ cup chicken stock
2 qts. shelled peas
1 tablespoon butter
salt and pepper to taste

DIRECTIONS (Serves 8)

Shred lettuce and place with other ingredients in heavy pot. Cover closely and cook gently for 45 minutes, shaking pan frequently.

Villa Chartier, San Mateo, California

81. Baked Potatoes

INGREDIENTS	DIRECTIONS
Smooth, medium sized Idaho potatoes	Select even, tan-colored which indicates they are well matured, no greenish color. Wash and scrub. Dry. Cut a slice off of each end so that the steam may escape during baking. Rub with olive oil or shortening. Bake in 350° oven 1 hour or until done. Break open and lay in plenty of butter.

Duncan Hines, Bowling Green, Kentucky

82. Baked Potatoes with Ham

INGREDIENTS	DIRECTIONS (Serves 4)
2 large Idaho potatoes	Scrub thoroughly, grease and bake about 1 hour in 350° oven or until done. Split potatoes lengthwise and scoop out contents.
1 cup cooked diced ham ½ cup white sauce ½ teaspoon paprika ½ teaspoon hickory-smoked salt ½ teaspoon black pepper 1 teaspoon mustard	Mix all ingredients in double boiler until well blended. Add scooped out potato and mix well. Fill potato shells with mixture, return to oven and brown lightly under broiler.

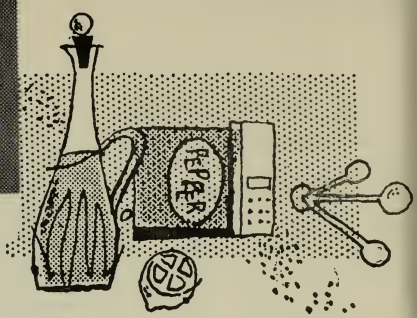
Duncan Hines, Bowling Green, Kentucky

83. Fried Tomatoes

INGREDIENTS	DIRECTIONS (Serves 6 to 8)
2 tablespoons butter	Place in pan and let melt.
6 to 8 tomatoes	Slice in thick slices.
½ cup flour salt and pepper to taste	Dust tomato slices and fry in the butter.
1 cup milk	Just before taking tomatoes out of pan pour milk over them and let them boil up.

Mr. Fred Waring, New York, New York

Sauces



84. Hollandaise Sauce

INGREDIENTS — DIRECTIONS — (Serves 6)

- 3 tablespoons butter
- ½ teaspoon cornstarch
- ¼ teaspoon salt

Cream together. Place in double boiler over warm (not boiling) water.

- 2 egg yolks

Add to mixture, one at a time.

- 2 tablespoons lemon juice
- ½ cup boiling water

Blend together and stir into mixture. Keep stirring. When the water in the bottom of double boiler starts to boil, cook 5 to 8 minutes. Let cook until consistency of boiled custard. This recipe will not curdle if directions are closely followed.

Shadow Hill Tea Room, Hernando, Mississippi

85. Roux—Foundation Sauce

Use equal parts of flour and butter, cook slowly over very low heat and stir constantly to make sure of perfect blending of both ingredients. The length of time the roux is cooked determines the color—the longer the time, the browner the roux. It can be kept by storing in a tightly covered container in a cool, dry place.

86. White Sauce

INGREDIENTS — DIRECTIONS

- 2 tablespoons butter
- 2 slices of onion
- 3 tablespoons flour
- 1 cup chicken broth or 1 can chicken bouillon
- 1 teaspoon parsley
- 1 inch of celery stalk
- salt and white pepper
- ⅓ cup cream

Fry onion lightly in butter, add flour and when well blended, add broth slowly, stirring to keep from lumping. Chop celery and parsley and add to sauce. Season to taste and simmer for 5 minutes. Add cream and let boil up twice. Strain and serve.

Mrs. Duncan Hines, Bowling Green, Kentucky

87. Tartar Sauce

INGREDIENTS	DIRECTIONS
⅓ cup good mayonnaise 1 tablespoon chopped capers 1 tablespoon chopped gherkins 1 tablespoon chopped chives 1 tablespoon chopped parsley 1 tablespoon chopped dill pickles	After capers, gherkins, dills, chives and parsley are chopped, they should be wrung out in a clean cloth and then added to the mayonnaise. By wringing these out, the mayonnaise will be tart, will not curdle and will be of desired consistency—in other words, it will not be sloppy. Otherwise, when capers, gherkins, or other sour pickled items are used in the making of Tartar Sauce and added to the mayonnaise without wringing, they have a tendency to curdle it. Sour pickles and green olives can be substituted for capers and gherkins, if above ingredients are not available.

Arnold Schircliffe, Wrigley Building Restaurant, Chicago, Illinois

88. Mint Sauce Gallois

INGREDIENTS	DIRECTIONS
1 cup brown sugar 1 tablespoon vinegar 2 tablespoons lemon juice	Boil to syrup and cool.
mint leaves	Chop fine and add to syrup.

Mr. John Gallois, San Francisco, California

89. Mustard Sauce

INGREDIENTS	DIRECTIONS
1 pint heavy cream	Heat.
½ cup sugar 4 tablespoons dry mustard (dissolve with a little cream)	Add to hot cream.
5 egg yolks, well beaten ½ teaspoon salt	Stir into mixture and cook for about 3 minutes.
1 cup vinegar	Add to the above. May be served either hot or cold.

The Derings, Green Lake, Wisconsin

Desserts

90. Fresh Coconut Angel Cake

INGREDIENTS	DIRECTIONS
12 egg whites **1 teaspoon salt**	Beat together until foamy.
1 teaspoon cream of tartar	Add to eggs and beat until stiff, but moist.
1 cup pastry flour **1 cup sugar**	Sift together three or four times and carefully fold into the beaten eggs.
	Pour into a tin free of grease and bake in 300° F. oven for 50 minutes. Turn off oven and let cake remain for another ten minutes.
	FROSTING
2 cups sugar **1 cup water**	Boil until it forms a soft ball when dropped in cold water.
3 egg whites	Whip until stiff. Slowly add the sugar syrup and whip until cold. Spread over cake.
1 coconut	Sprinkle top generously with fresh grated coconut.

The White Turkey Town House, New York, New York

91. Quick Brown Sugar Drop Cookies

INGREDIENTS	DIRECTIONS
1 lb. butter **2 cups brown sugar** **2 egg yolks** **3½ cups flour** **2 teaspoons vanilla**	Mix all together.
1 cup chopped nuts	Drop mixture from the end of a teaspoon into the nuts. Place on baking sheet and bake in 400° to 450° F. oven.

The Hearthstone, Winnetka, Illinois

92. Lindy's Cheesecake

INGREDIENTS

½ cup softened butter
½ cup sugar
1½ cups sifted flour
dash salt

20 ounces cream cheese
¾ cup sugar
2 tablespoons flour
1 teaspoon grated orange rind
1 teaspoon grated lemon rind
¼ teaspoon vanilla
3 eggs
2 tablespoons light cream or top milk

DIRECTIONS Makes about 16 servings

Mix together with pastry blender or fingers until well mixed. Press into bottom of a 9-inch spring form pan and about ¾-inch up along sides.

Beat cream cheese until smooth. Add sugar gradually beating well. Add remaining ingredients adding eggs one at a time beating well after each addition. Beat until smooth and blended. Bake in slow oven (325°F.) 1 hour. Increase temperature to (450°F.) and bake for 10 minutes. Cool and chill.

(For the extra special occasion serve with sour cherry sauce)

Lindy's, New York, New York

93. Cherry Sponge

INGREDIENTS

3 egg yolks, beaten
3 tablespoons sugar

3 egg whites, beaten

3 teaspoons flour

1½ cups sweet black cherries, seeded

DIRECTIONS (Serves 4)

Beat into yolks until smooth and lemon colored.

Put on top of yolks.

Sift over the egg whites. Fold in lightly.

Put mixture in an 8-inch square or round cake pan 1½ inches deep.

Wash and dry. Drop into the egg batter so they are distributed evenly over the surface. Bake in 320° F. oven for 10 to 15 minutes until lightly browned. Let cool, slice, and then dust with powdered sugar and serve.

Mrs. A. E. R. Peterka, Cleveland, Ohio

94. Pie Crust for two nine-inch double crust pies (Three to One Formula)

Three parts of flour to one of shortening by volume.

INGREDIENTS	DIRECTIONS
1⅓ cups (⅔ lb.) shortening 4 cups (1 qt.) all purpose flour (sifted)	Carefully combine, using pastry blender, one-half of the shortening with the flour to a corn meal consistency. Add remaining shortening and blend to the size of large peas. All flour must be completely absorbed in the shortening. If pastry flour is used, either the shortening may be slightly reduced, or the flour increased. This blended shortening and flour may be prepared the day before and set in the ice box.
To ¾ cup cold water, add 2 teaspoons salt	Add cold water, a little at a time while stirring until dough forms a loose ball in the bowl. Cut dough in four equal parts for four crusts. We use pastry canvas and rolling pin cover which have been permeated with the

same type of flour used in the dough. Lightly roll out dough to ⅛ inch thickness. Use trimmings in lower crust only which can be rolled a little thicker than the top crust. Place pie on dough and trim allowing ½ inch around the tin. Bake in 450° oven till brown. Check oven temperature often with oven thermometer. Well browned pie tins or Pyrex give good results. Do not use new pie tins.

Lowell Inn, Stillwater, Minnesota

95. Pastry Shells

For meats, chicken, and sea food filling.

INGREDIENTS	DIRECTIONS (Serves 6)
½ cup butter, salted	Cream butter as for cake (do not melt by heat).
1 cup sifted pastry or all purpose flour 5 teaspoons cold water	Next add flour and cold water. Mix lightly. Roll out as pie crust. Cut to fit individual pastry shell pans. Bake at 450 degrees.

Lowell Inn, Stillwater, Minnesota

96. Apple Pie

INGREDIENTS	DIRECTIONS
1 cup of sugar 2 tablespoons flour ½ grated nutmeg ½ cup orange juice 3 tablespoons white syrup ⅓ cup melted butter	Mix all together.
winesap apples cut into thin slices (enough to fill a pie pan)	Add to the above and thoroughly mix together. Butter a pie pan heavily before putting in the pastry, then fill with the apple mixture and make strips for the top. Preheat oven. Bake at 400° F. for 15 minutes, then reduce oven to 250° F. and bake for 35 to 40 minutes.

Duncan Hines, Bowling Green, Kentucky

97. Lemon Chiffon Pie

INGREDIENTS	DIRECTIONS (9-inch pie)
4 egg yolks, beaten ½ cup sugar ½ cup lemon juice 1 lemon rind, grated 1 pinch salt	Cook in double boiler, stirring constantly until consistency of custard.
1 tablespoon gelatin ¼ cup cold water	Soak until gelatin is dissolved. Then add to hot custard.
4 egg whites, beaten ½ cup sugar	Beat sugar in egg whites. Fold hot custard into egg whites carefully. Put in baked pie shell and chill 3 hours.

Stone's Restaurant, Marshalltown, Iowa

Add a bit of lemon juice to make meringue cut cleaner.

98. Black Bottom Pie

INGREDIENTS	DIRECTIONS (Makes a 9-inch pie)
	CRUST
14 crisp ginger snaps 5 tablespoons melted butter	Roll snaps out fine. Add butter to cookie crumbs ond pat evenly into a 9-inch pan. Bake 10 minutes in 300° F. oven. Allow to cool.
	FILLING
2 cups milk, scalded 4 egg yolks, beaten	Add eggs slowly to hot milk.
½ cup sugar 1½ tablespoons cornstarch	Combine and stir into above. Cook in double boiler for 20 minutes, stirring occasionally until it generously coats a spoon. Remove and take out 1 cup.
1½ squares chocolate	Add to the cup of custard and beat well.
1 teaspoon vanilla	As custard cools, add vanilla, pour into pie crust and chill.
1 tablespoon gelatin 4 tablespoons cold water	Blend thoroughly and add to remaining hot custard. Let cool, but not thick.
4 egg whites ½ cup sugar ¼ teaspoon cream tartar 2 tablespoons rum	Beat into a meringue and fold into custard. Add rum. As soon as chocolate custard has set, add this. Chill again until it sets.
1 cup whipped cream	Spread on top of pie.
½ square chocolate	Shave and sprinkle over pie and serve.

Dolores Restaurant, Oklahoma City, Oklahoma

99. Black Walnut Pie

INGREDIENTS	DIRECTIONS (1 9-inch pie)
¼ lb. butter 1 cup sugar 1 cup dark syrup 3 eggs 1 teaspoon cinnamon ¼ cup black walnut meats 2 tablespoons boiling water	Melt butter, add sugar and syrup and stir to dissolve. Beat eggs and add to mixture. Put walnut meats in cloth and beat to pulp. Add to mixture with cinnamon and stir in water. Bake in uncooked pie shell in 350° F. oven for 50 minutes.

Kelley's Inn and Tea Room, Franklin, North Carolina

100. Alsatian Pudding

INGREDIENTS	DIRECTIONS (Serves 6 to 8)
½ lb. butter 2½ cups powdered sugar	Cream together butter and sugar until very light and fluffy.
8 egg yolks	Add to the above and beat well.
½ cup strong cold coffee	Add very slowly to the above.
1 dozen ladyfingers rum	Line on oblong pan with waxed paper and place in layer of split ladyfingers on bottom and sprinkle with rum. Next a layer of creamed mixture. Another layer of ladyfingers and sprinkle with rum and so on until mixture is used, ending with a layer of ladyfingers. Put into refrigerator overnight.
shredded, toasted almonds	Just before time to serve, turn out of pan, slice and sprinkle each slice with almonds.

Mrs. Bland Farnsworth, Bowling Green, Kentucky

101. Baked Indian Pudding

INGREDIENTS	DIRECTIONS (Serves 6)
3 cups milk	Scald the milk.
3 tablespoons Indian meal ⅓ cup molasses ½ cup sugar	Mix together and stir into hot milk and cook until it thickens. Stir constantly to prevent scorching. Remove from fire.
1 egg, beaten 1 tablespoon butter ½ teaspoon ginger ½ teaspoon cinnamon ¼ teaspoon salt	Add to mixture and mix thoroughly. Pour into a buttered baking dish and put in 300° F. oven.
1 cup milk	In ½ hour pour over it the milk and continue baking for 2 hours.

The Toll House, Whitman, Massachusetts

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Lindy's Cheese Cake — A delicious recipe of Lindy's Restaurant in New York City

Black Bottom Pie — One of the unusual desserts at The Dolores Restaurant, Oklahoma City, Oklahoma

* * *

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